



## **The Lyon Inn**

### Pre-Dinner Nibbles

A selection of chefs daily chosen nibbles and sourdough £4.50 per person

### Sharers

Forest meat platter with Forest artisan sourdough bread and local butter 12

Baked Camembert, red onion chutney and artisan sourdough 10<sup>v#</sup>

### Starters

Torched mackerel fillet, Kohlrabi, burnt apple and pickled mustard seed £6.50

Crispy duck roll, pickled beetroot, sourdough crisp and coriander £7

Soup of the day and artisan bread £5

Butter roasted cauliflower, crispy capers and shallot dressing £5

Duck egg scotch egg, homemade brown sauce £7

### Mains

Roasted loin of hake, salt baked artichoke, spiced lentils chicken sauce £16

Hand made beefburger with relish & lettuce, hand cut triple cooked chips, pickled cabbage, mixed leaves  
£11

Hand made wild mushroom tagliatelle, white wine, haresfield and grated truffle £15

Local ale battered fish and chips, crushed peas, hot tartar sauce £12

60 day aged Longhorn thick cut steak, roasted tomatoes, wild mushrooms, truffle and haresfield triple  
cooked chips £21

Chefs homemade pie of the day, fresh mash and seasonal vegetables £13.5

Handmade Gnocchi with brassicas, shallot, roasted almonds and parmesan velouté £16

Roasted Pumpkin, cashew nut humous, salt and vinegar seeds, watercress, beetroot £15

Middlewhite pork sausages, fresh mash, onion gravy and seasonal vegetables £12

### Sides

Truffle and Haresfield triple cooked chips £4.50

Cesar salad bacon bits £5

Maple roasted roots £4

Fresh buttered vegetables £4



## Desserts

All £6.50

Sticky Toffee Pudding, butterscotch sauce, candied pecans, clotted cream

Mulled wine parfait, cinnamon cream and orange meringue

Dark chocolate delice, caramelised white chocolate and salted caramel ice cream

Blackberry cheesecake, pistachio's and cassis sorbet

3-piece cheese selection and accompaniment £8

## Dessert Wine & Post-Prandial

Sauterns

Moscato Passito

Port

Remy Martin Brandy

Tia Maria

Amaretto

Saliza

Coffee and homemade treat 3.50

